

Coconut Shrimp and Rice Pilaf

- $\frac{1}{4}$ cup vegetable oil
- 1 teaspoon brown mustard seeds
- $\frac{1}{2}$ onion, sliced vertically
- 1 teaspoon salt
- 1 teaspoon ground coriander
- $\frac{3}{4}$ teaspoon ground turmeric
- $\frac{1}{2}$ teaspoon red chili powder
- 1 pound peeled shrimp, with tails on
- 1 cup uncooked basmati rice
- 1 cup water
- 1 cup coconut milk
- $\frac{1}{4}$ cup chopped fresh cilantro

Heat oil in a large saucepan over medium-high heat; add mustard seeds, and sauté 1 minute or until seeds begin to pop. Add onion and next 4 ingredients, and sauté 3 minutes. Add shrimp; sauté 2 to 3 minutes or just until they begin to turn pink.

Remove shrimp; cover and keep warm. Add rice to the pan, and sauté 1 minute. Stir in water and coconut milk; bring to a boil. Cover, reduce heat, and simmer 20 minutes or until liquid is absorbed and rice is tender.

Serve shrimp over rice. Sprinkle with cilantro before serving. Makes 4 servings.

Serve *Schneider Weisse or Weihenstephan Hefeweizen, traditional German beers that have notes of clove and banana and a moderate acidity to balance the sweet coconut milk.*

Calamari with Shallots and Tamarind

Tamarind paste is available in Asian and Middle Eastern grocery stores. In this recipe, you can substitute $\frac{1}{4}$ cup tamarind nectar or 1 teaspoon light brown sugar dissolved in $\frac{1}{4}$ cup hot water.

- 1 pound calamari tubes, cut into $\frac{1}{4}$ -inch rings
- 3 tablespoons fresh lemon juice
- 2 teaspoons minced garlic
- $\frac{1}{2}$ teaspoon ground cumin
- $\frac{1}{2}$ teaspoon ground red pepper
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground turmeric
- $\frac{1}{2}$ teaspoon tamarind paste
- $\frac{1}{4}$ cup hot water
- 2 tablespoons vegetable oil
- 2 shallots, minced
- Hot cooked basmati rice

Combine calamari and next 6 ingredients in a medium bowl; set aside.

Combine tamarind paste and $\frac{1}{4}$ cup hot water. Strain out any fibers; set paste aside.

Heat oil in a large skillet over medium-high heat. Add shallots, and cook 2 to 3 minutes or until tender. Add the calamari mixture and tamarind mixture; cook 3 to 5 minutes or until calamari is opaque. Serve calamari and broth over hot cooked basmati rice. Makes 4 servings.

Serve *Belgian wheat beers such as Blue Moon, Hoegaarden, and Allagash White. Their herbal and citrus notes will counter the tart tamarind.*

Halibut Steaks with Cilantro and Mint

- 1 cup packed fresh cilantro leaves
- $\frac{1}{2}$ cup packed fresh mint leaves
- 1 serrano chile pepper, seeded
- 3 tablespoons fresh lemon juice
- 1 tablespoon water
- $\frac{1}{2}$ teaspoon salt
- 4 (1-inch-thick) halibut steaks
- 1 lemon, thinly sliced

Combine first 6 ingredients in a food processor, and pulse until a smooth paste forms, stopping to scrape down sides. Set aside.

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Cut 4 (12- x 12-inch) pieces of heavy-duty aluminum foil. Place 1 halibut steak in center of each; spread each steak with 1 tablespoon cilantro mixture. Top steaks evenly with lemon slices. Fold foil to seal.

Place foil packets on a baking sheet. Bake at 400° for 15 minutes or until fish flakes easily with a fork. Makes 4 servings.

Serve Saison-style beers from Belgium (such as Saison Dupont) or the similar French bière de garde style (such as Jenlain from Brasserie Duyck). Their earthy, herbal qualities marry nicely with the cilantro and mint.

Salmon Tikki

- 1¼ pounds salmon fillet, skinned
- 2 shallots, minced
- 1 serrano chile, seeded and minced
- ¼ cup minced fresh cilantro
- 1 teaspoon cumin seeds, toasted
- 1½ tablespoons minced fresh ginger
- ¾ teaspoon salt
- ¼ teaspoon curry powder
- ¼ cup vegetable oil, divided

Yogurt-Cucumber Sauce

Cut salmon into large chunks; place in a food processor. Pulse several times or until minced. Place salmon in a large bowl; add shallots and next 6 ingredients, stirring to combine. Shape salmon mixture into 8 small patties, cover, and chill at least 30 minutes or until ready to cook.

Heat 2 tablespoons oil in a large skillet over medium-high heat; add 4 patties. Cook 3 minutes on each side or until golden. Repeat procedure with remaining oil and salmon patties. Serve with Yogurt-Cucumber Sauce. Makes 4 servings.

Yogurt-Cucumber Sauce

- ½ cup plain yogurt
- ½ cup peeled, chopped cucumber
- 1½ teaspoons fresh lemon juice
- ¼ teaspoon ground cumin
- ⅛ teaspoon salt

Combine all ingredients in a small bowl; stir well. Cover and chill until ready to serve. Makes about 1 cup.

Serve India pale ales for their assertive bitterness, which balances traditional Indian spices and cuts through salmon's oiliness and strong flavor. 🍷